

SECRET DE VIU MANENT SAUVIGNON BLANC 2015



VITICULTURE

Vineyard: The grapes for this wine came from two vineyards in different sectors of the Casablanca Valley. One is located near the town of Casablanca, and the other is in the Las Dichas sector, approximately 11 km from the sea.

Soil: All of the vineyards, hillsides and foothills, are planted on granitic soils. Quartz incrustated in the Las Dichas vineyard lends the wine a mineral character.

Climate: The 2014–2015 season began with intense frosts, which, unlike the previous season, primarily affected the more mountainous zones rather than the intermediate depression (central valley). Although budbreak occurred 1–2 weeks early, the shoots grew more slowly due to the low temperatures that held through the end of November. The weather later turned hot in the months of January through April with high daytime temperatures and cool nights. This led to harvesting both red and white grapes early in search of fresher and fruitier wines. The white wines are more complex and intense on the nose with fresh palate with tremendous volume.

Vineyard Management: Vineyard density is 5,000 plants/hectare and the vines are low vertically trellised and cane pruned. Shoots are tipped in spring and early summer. Leaves were lightly pulled from the interior of the canopy to increase ventilation to keep the grapes healthy and also to encourage ripening, which was very slow and late due to the season's weather conditions.

VINIFICATION:

Variety: 100% Sauvignon Blanc

Harvest: Both vineyards were picked April 6 and 7, 2015.

Vinification techniques: The grapes were destemmed without crushing and then cold macerated (approximately 8–10°C) in a pneumatic press for 6–8 hours for greater intensity of the aromas and flavors contained in the skins. The grapes are then drained, pressed, and decanted for 36 hours at 8°–9°C. Fermentation took place in stainless steel tanks at 12°–18°C and then aged on its fine lees for 2–3 months. Finally, the wine was blended, cold and protein stabilized, filtered, and bottled.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.35

Total Acidity: 6.55g/L

Residual Sugar: 1.6g/L

Volatile Acidity: 0.28g/L

TASTING NOTES

A very young light greenish-yellow in color. The rather complex nose offers distinct layers of aromas including white fruits, grapefruit, pineapple, and sea salt, which reflects its maritime influence. The palate presents tremendous volume along with fruit and saline notes that make it perfect with food, especially with seafood.

AGING POTENTIAL

Drink now or hold up to 2 years.

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